## KEEPING YOUR FAMILY FED

# If the Power Goes Out



#### Be Prepared-

If you live in an area where power outages are common, now is the time to stock up.

## This is what you will need to keep your family fed:

- Canned or shelfstable foods
- Water
- Paper or plastic plates, cups and eating utensils
- A manual can opener

## To keep your food safe and healthy:

- A food thermometer
- An insulated cooler
- Freezer packs
- Moist towelettes or alcoholbased hand sanitizers

\*If you CANNOT BOIL WATER, DO NOT include instant foods.

Choose Foods with Good Nutrition & Safety in Mind	
WATER	Plan for one gallon per person per day for drinking, cooking and personal hygiene.  * Use bottled water or tap water that is stored in clean containers.
MILK AND MILK PRODUCTS	<ul> <li>Dry* or canned evaporated milk</li> <li>Rice or soy milk</li> <li>Boxed or shelf-stable milk</li> <li>Powdered infant formula*</li> <li>Canned puddings</li> <li>Canned Parmesan or Romano cheese</li> </ul>
MEAT, FISH, POULTRY, AND BEANS	<ul> <li>Ready-to-eat canned beans, meat, fish and poultry</li> <li>Canned meat mixtures like chili, chow mein, stews and soups</li> <li>Peanut butter, nuts and seeds</li> <li>Beef jerky</li> <li>Instant refried beans*</li> </ul>
FRUITS	Canned and dried fruit     Bottled, canned and powdered juices* and juice boxes
VEGETABLES	<ul> <li>Bottled, canned and powdered juices* and juice boxes</li> <li>Canned vegetables and vegetable juices</li> <li>Canned salsa</li> <li>Instant potatoes*</li> </ul>
CEREALS AND GRAINS	<ul> <li>Bread (enriched and whole grain)</li> <li>Bagels, muffins, quick breads</li> <li>Breakfast or granola bars</li> <li>Ready-to-eat cereals</li> <li>Crackers, popcorn or rice cakes</li> <li>Hard taco shells or tortilla chips</li> <li>Instant hot cereals, rice and pasta or noodle mixes*</li> </ul>
SOUPS	<ul> <li>Canned soups</li> <li>Condensed soup or dried soup mixes*</li> </ul>
SWEETS	<ul><li>Trail mix</li><li>Jams and jellies</li><li>Cakes, cookies, fruit pies</li></ul>
STAPLES	<ul> <li>Instant coffee or tea, cocoa mix*</li> <li>Sugar, spices, herbs, mustard, ketchup and other condiments</li> <li>Non-dairy creamer</li> <li>Margarine, vegetable oil</li> </ul>





Sample "No-Cook" Menu		
BREAKFAST	<ul> <li>Canned juice</li> <li>Ready-to-eat cereal or breakfast snack bar</li> <li>Whole wheat or enriched bread with jam, jelly or peanut butter</li> <li>Milk (reconstituted dry* or canned milk)</li> </ul>	
LUNCH	<ul> <li>Peanut butter or processed cheese spread sandwich</li> <li>Canned fruit</li> <li>Milk or cocoa (reconstituted dry mix*)</li> </ul>	
SUPPER	<ul> <li>Canned tuna or stew</li> <li>Crackers</li> <li>Canned beans (baked beans)</li> <li>Canned corn or green beans</li> <li>Canned pudding</li> <li>Milk or cocoa (reconstituted dry milk*</li> </ul>	
SNACK	<ul> <li>Milk or cocoa (reconstituted dry milk*</li> <li>Canned pudding</li> <li>Crackers</li> <li>Peanuts, pretzels</li> <li>Juice box</li> <li>Granola bar or rice cakes</li> </ul>	

#### **DON'T FORGET**

- Batteries
- A flashlight
- A first aid kit
- Family medications
- Pet food (if you have a pet)
- A battery-operated clock or watch

## Plan for a 3-day supply of foods that need no cooking or refrigeration.

- Choose from foods your family enjoys, plus favorite treats
- Include foods needed for special diets

- Check food labels:
  - -Storage requirements
  - -Use-by or expiration dates
- Plan on single servings or one-meal size portions to avoid leftovers

### STORE FOODS SAFELY

- Store foods in a clean, dry area, off the floor and away from electrical appliances.
- Keep food covered at all times.
- Check all foods for signs of spoilage.
- Check cans for dents and rust. If they become damaged throw them out.

#### IF THE POWER GOES OUT

- FIRST—Use perishable foods and foods from the refrigerator
- SECOND–Use foods from the freezer
- THIRD–Use canned foods and shelf-stable foods

DISCARD ANY LEFTOVERS OR OPEN CANS!